

Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

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| | | | | | | | |
|--------------------|-----|------|--------|---------------------|-----------|---|---------------|
| INSPECTION | RSN | TYPE | GRADE | INSPECTION DATE | | ESTABLISHMENT NAME | |
| Regular | ✓ | ✓ | 57 | 01 / 29 / 2018 | | EVERYDAY CHINESE RESTAURANT | |
| Follow-up | | | | TIME IN | TIME OUT | PERMIT HOLDER | |
| Complaint | | | RATING | 10:30 AM | 1:00 PM | YU JIN, GONG | |
| Investigation | | | D | SANITARY PERMIT NO. | | LOCATION (Address) | |
| Other: | | | | 170001043 | | UNIT 384 LA ISLA ARCADE; UNIVERSITY DR MANGILAO, GUAM | |
| ESTABLISHMENT TYPE | | | | AREA | TELEPHONE | No. of Risk Factor/Intervention Violations | RISK CATEGORY |
| RESTAURANT | | | | 4 | 929-3985 | 8 | 3 |

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

| Compliance Status | | | | COS | R | PTS |
|--|----|-----|---|-----|---|-----|
| Supervision | | | | | | |
| 1 | IN | OUT | Person in charge present, demonstrates knowledge, and performs duties | | | 6 |
| Employee Health | | | | | | |
| 2 | IN | OUT | Management awareness; policy present | | | 6 |
| 3 | IN | OUT | Proper use of reporting, restriction & exclusion | | | 6 |
| Good Hygienic Practices | | | | | | |
| 4 | IN | OUT | Proper eating, tasting, drinking, betelnut, or tobacco use | | | 6 |
| 5 | IN | OUT | No discharge from eyes, nose, and mouth | | | 6 |
| Preventing Contamination by Hands | | | | | | |
| 6 | IN | OUT | Hands clean and properly washed | | | 6 |
| 7 | IN | OUT | No bare hand contact with ready-to-eat foods or approved alternate method properly followed | | | 6 |
| 8 | IN | OUT | Adequate handwashing facilities supplied & accessible | | | 6 |
| Approved Source | | | | | | |
| 9 | IN | OUT | Food obtained from approved source | | | 6 |
| 10 | IN | OUT | Food received at proper temperature | | | 6 |
| 11 | IN | OUT | Food in good condition, safe, and unadulterated | | | 6 |
| 12 | IN | OUT | Required records available: shellstock tags, parasite destruction | | | 6 |
| Protection from Contamination | | | | | | |
| 13 | IN | OUT | Food separated and protected | | | 6 |
| 14 | IN | OUT | Food contact surfaces: cleaned & sanitized | | | 6 |
| 15 | IN | OUT | Proper disposition of returned, previously served, reconditioned, and unsafe food | | | 6 |
| Potentially Hazardous Food (TCS Food) | | | | | | |
| 16 | IN | OUT | Proper cooking time and temperatures | | | 6 |
| 17 | IN | OUT | Proper reheating procedures for hot holding | | | 6 |
| 18 | IN | OUT | Proper cooling time and temperatures | | | 6 |
| 19 | IN | OUT | Proper hot holding temperatures | | | 6 |
| 20 | IN | OUT | Proper cold holding temperatures | | | 6 |
| 21 | IN | OUT | Proper date marking and disposition | | | 6 |
| Consumer Advisory | | | | | | |
| 22 | IN | OUT | Consumer Advisory provided for raw or undercooked foods | | | 6 |
| Highly Susceptible Populations | | | | | | |
| 23 | IN | OUT | Pasteurized foods used; prohibited foods not offered | | | 6 |
| Chemical | | | | | | |
| 24 | IN | OUT | Food additives: approved and properly used | | | 6 |
| 25 | IN | OUT | Toxic substances properly identified, stored, used | | | 6 |
| Conformance with Approved Procedures | | | | | | |
| 26 | IN | OUT | Compliance with variance, specialized process, and HACCP plan | | | 6 |

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: If numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

| Compliance Status | | | | COS | R | PTS |
|---|---|--|---|-----|---|-----|
| Safe Food and Water | | | | | | |
| 27 | | | Pasteurized eggs used where required | | | 1 |
| 28 | | | Water and ice from approved source | | | 2 |
| 29 | | | Variance obtained for specialized processing methods | | | 1 |
| Food Temperature Control | | | | | | |
| 30 | | | Proper cooling methods used; adequate equipment for temperature control | | | 1 |
| 31 | | | Plant food properly cooked for hot holding | | | 1 |
| 32 | X | | Approved thawing methods used | | | 1 |
| 33 | X | | Thermometer provided and accurate | | | 1 |
| Food Identification | | | | | | |
| 34 | | | Food properly labeled; original container | | | 1 |
| Prevention of Food Contamination | | | | | | |
| 35 | | | Insects, rodents, and animals not present | | | 2 |
| 36 | X | | Contamination prevented during food preparation, storage & display | | | 1 |
| 37 | X | | Personal cleanliness | | | 1 |
| 38 | X | | Wiping cloths: properly used and stored | | | 1 |
| 39 | | | Washing fruits and vegetables | | | 1 |
| Proper Use of Utensils | | | | | | |
| 40 | X | | In-use utensils: properly stored | | | 1 |
| 41 | | | Utensils, equipment and linens: properly stored, dried, handled | | | 1 |
| 42 | | | Single-use/single-service articles: properly stored, used | | | 1 |
| 43 | | | Gloves used properly | | | 1 |
| Utensils, Equipment and Vending | | | | | | |
| 44 | X | | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | | | 1 |
| 45 | | | Warewashing facilities: installed, maintained, used; test strips | | | 1 |
| 46 | X | | Nonfood-contact surfaces clean | | | 1 |
| Physical Facilities | | | | | | |
| 47 | | | Hot & cold water available, adequate pressure | | | 2 |
| 48 | | | Plumbing installed; proper backflow devices | | | 2 |
| 49 | | | Sewage and wastewater properly disposed | | | 2 |
| 50 | | | Toilet facilities: properly constructed, supplied, & cleaned | | | 2 |
| 51 | | | Garbage/refuse properly disposed; facilities maintained | | | 2 |
| 52 | X | | Physical facilities installed, maintained, and clean | | | 1 |
| 53 | | | Adequate ventilation and lighting; designated areas use | | | 1 |
| Documents and Placards | | | | | | |
| 54 | | | Sanitary Permit, Health Certificates valid and posted | | | 2 |

| | | |
|-----------------------------------|--|--------------------------------|
| Person in Charge (Print and Sign) | | Date: |
| YU JIN GONG | | 1.29.18 |
| DEH Inspector (Print and Sign) | | Follow-up (Circle one): YES NO |
| E. LUM, EPHO II | | 2/8/18 |

Ref: 08.27.15

White: DPHSS/DEH

Yellow: Food Establishment

300 7581

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Division of Environmental Health

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| | | |
|--|---|---|
| ESTABLISHMENT NAME EVERYDAY CHINESE RESTAURANT | | LOCATION (Address) UNIT 384 LA ISLA ARCADE; UNIVERSITY DR. MANGILAO, SA |
| INSPECTION DATE 01 / 29 / 2018 | SANITARY PERMIT NO. 170001043 | PERMIT HOLDER YUSIN, GONG |

TEMPERATURE OBSERVATIONS

| Item/Location | Temperature (° F) | Item/Location | Temperature (° F) |
|--------------------------------------|-------------------|---------------|-------------------|
| FRIED RICE / SERVING LINE | 141.7 | | |
| WHITE RICE / RICE COOKER | 154.0 | | |
| SALT AND PEPPER FISH / SERVING LINE | 114.1 / 120.9 | | |
| COOKED CHICKEN / WFT TOP CHILLER | 56.5 | | |
| COOKED FISH / DEEP FRYER | 161.4 | | |
| HALF-COOKED BEEF / COUNTER COLD HOLD | 67.4 | | |
| COOKED CHICKEN / COUNTER HOT HOLD | 183.9 | | |
| | | | |
| | | | |
| | | | |

REVIEWED BY:

EPHO ADMINISTRATOR

DATE

| ITEM NO. | OBSERVATIONS AND CORRECTIVE ACTIONS | CORRECT BY DATE |
|----------|-------------------------------------|-----------------|
|----------|-------------------------------------|-----------------|

Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

| | | |
|-----|---|----------|
| | A REGULAR INSPECTION WAS CONDUCTED TODAY. THE FOLLOWING VIOLATIONS WERE OBSERVED: | |
| | (PERSON IN CHARGE) | |
| 1. | PIC DID NOT DEMONSTRATE FOOD SAFETY. PIC SHALL DEMONSTRATE FOOD SAFETY TO MAINTAIN MANAGERIAL CONTROL. | 02/08/18 |
| 2. | NO HEALTH POLICY PROVIDED. MANAGEMENT SHALL PROVIDE A HEALTH POLICY TO INSURE PROPER USE OF RESTRICTION AND EXCLUSION. | 02/08/18 |
| 4. | AN EMPLOYEE DRINK CONTAINER WAS FOUND NEAR FOOD PRODUCTION AREA. FOOD / DRINK FOR EMPLOYEES SHALL BE PROPERLY CONTAINED TO PREVENT CROSS-CONTAMINATION. | 02/08/18 |
| 8. | HANDWASHING SINK IN FRONT SERVICE AREA INACCESSIBLE; NO SOAP AND PAPER TOWEL WAS PROVIDED IN HANDWASHING SINK IN KITCHEN AREA. HANDWASHING SINK SHALL BE PROPERLY ACCESSIBLE AND SUPPLIED TO ALLOW PROPER HANDWASH PRACTICES. | 02/08/18 |
| 14. | NO SANITIZER WAS USED. SANITIZER SHALL BE USED TO PROPERLY SANITIZE EQUIPMENT AND UTENSILS. | 02/08/18 |

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

| | |
|---|----------------------------|
| Person In Charge (Print and Sign) Y. J. C. Gong | Date: 1.29.18 |
| DEH Inspector (Print and Sign) E. W. M. EPHO II | Date: 01/29/2018 |

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Division of Environmental Health

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| ESTABLISHMENT NAME EVERYDAY CHINESE RESTAURANT | | LOCATION (Address) UNIT 304 KALISA ARCADE, UNIVERSITY CR. MARIGUADO, GUAM | |
| INSPECTION DATE 01/29/2018 | SANITARY PERMIT NO. 170001043 | PERMIT HOLDER YUSIN, GONG | DATE 01/29/18 |
| ITEM NO. | OBSERVATIONS AND CORRECTIVE ACTIONS | | CORRECT BY DATE |

Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

| | | |
|-----|--|----------|
| 19. | PHF/TCS HOT HOLD BELOW 140°F. PHF/TCS SHALL BE HOT HOLD AT OR ABOVE 140°F TO PREVENT PATHOGEN GROWTH. | 02/08/18 |
| 20. | PHF/TCS COLD HOLD BELOW 40°F. PHF/TCS SHALL BE COLD HOLD AT OR BELOW 40°F TO PREVENT PATHOGEN GROWTH. | 02/08/18 |
| 21. | COOKED PHF/TCS NOT PROPERLY DATE MARKED. COOKED PHF/TCS COLD HOLD FOR MORE 24 HOURS SHALL BE PROPERLY DATE MARKED TO ALLOW MONITORING OF HOLDING TIME. | 02/08/18 |
| 32. | PHF/TCS THAWED AT ROOM TEMPERATURE. PHF/TCS SHALL BE PROPERLY THAWED TO PREVENT PATHOGEN GROWTH. | 02/28/18 |
| 33. | NO THERMOMETER WAS PROVIDED. THERMOMETERS SHALL BE PROVIDED TO MONITOR PROPER COOKING TEMPERATURES. | 02/28/18 |
| 34. | FOOD NOT PROPERLY COVERED IN CHILLER. FOOD SHALL BE PROPERLY STORED TO PREVENT CONTAMINATION. | 02/28/18 |
| 37. | EMPLOYEES NOT USING PROPER HAIR RESTRAINTS. PROPER HAIR RESTRAINTS SHALL BE PROPERLY USED TO PREVENT CONTAMINATION. | 02/28/18 |
| 38. | WIPING CLOTHES NOT PROPERLY STORED. WIPING CLOTHES SHALL BE PROPERLY STORED IN SANITIZER WHEN NOT IN USE TO PREVENT PATHOGEN GROWTH. | 02/28/18 |
| 40. | IN-USE UTENSILS NOT PROPERLY STORED. IN-USE UTENSILS SHALL BE PROPERLY STORED TO PREVENT PATHOGEN GROWTH. | 02/28/18 |

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

| | |
|---|------------------|
| Person in Charge (Print and Sign) E. LUM, EPHO II | Date: 01/29/2018 |
| DEH Inspector (Print and Sign) V. RAYMUNDO, EPHO I | Date: 01/29/2018 |

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Division of Environmental Health


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| | | | |
|---|----------------------------------|--|--|
| ESTABLISHMENT NAME EVERYDAY CHINESE RESTAURANT | | LOCATION (Address) UNIVERSITY DR. UNIT 304 LA ISLA ARCADE; MANGILAO, GUAM | |
| INSPECTION DATE 01 / 29 / 2018 | SANITARY PERMIT NO. 170001043 | PERMIT HOLDER YUJIN, GONG | |

| | | |
|----------|-------------------------------------|-----------------|
| ITEM NO. | OBSERVATIONS AND CORRECTIVE ACTIONS | CORRECT BY DATE |
|----------|-------------------------------------|-----------------|

Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

| | | |
|--|---|----------|
| 44. | NON FOOD- CONTACT SURFACES CONSTRUCTED WITH BARE WOOD. SURFACES SHALL BE SMOOTH, NON-ABSORBENT, AND EASILY CLEANABLE. | 02/28/18 |
| 46. | MULTIPLE NONFOOD-CONTACT SURFACES UNCLEANED. SURFACES SHALL BE PROPERLY ^{MAINTAINED} CLEAN TO PREVENT HARBOURAGE OF PESTS. | 02/28/18 |
| 52. | CRACKING TILE IN KITCHEN AREA IN DISREPAIR. NON FOOD-CONTACT SURFACES SHALL BE IN GOOD REPAIR. | 02/28/18 |
| ISSUED "D" PLACARD NO. 00381 + NOTICE OF CLOSURE SANITARY PERMIT SUSPENDED. A \$100 RE-INSTATEMENT FEE SHALL BE PAID TO DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES UPON SUCCESSFUL COMPLETION OF A FOLLOW-UP INSPECTION WHERE ALL PREVIOUSLY CITED VIOLATIONS ARE CORRECTED. BRIEFED P.I.C. ON ABOVE, YUJIN, GONG. PHOTOS WERE TAKEN. | | |
| <div style="text-align: right;">  EPHO ADMINISTRATOR DATE 1/29/18 </div> | | |

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

| | |
|---|------------------|
| Person in Charge (Print and Sign) Yujin Gong | Date: 1/29/18 |
| DEH Inspector (Print and Sign) E. Lum, EPHO II | Date: 01/29/2018 |



GOVERNMENT OF GUAM
DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES
DIPATTAMENTON SALUT PUPBLEKO YAN SETBISION SUSIAT



EDDIE BAZA CALVO
GOVERNOR

RAY TENORIO
LIEUTENANT GOVERNOR

JAMES W. GILLAN
DIRECTOR

LEO G. CASIL
DEPUTY DIRECTOR

Date: 01/29/2018

EVERYDAY CHINESE RESTAURANT
Name of Establishment

As a result of this inspection your establishment received a:

☐ LETTER OF WARNING

(Demerit/Grade Points)

Once you have corrected all violations cited on your establishment's inspection report, you must provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. If we do not receive a written re-inspection request from you, we will conduct a follow-up inspection after ten (10) calendar days from the official receipt of this notice to ensure that corrective measures have been taken.

Failure to correct violations may result in the closure of your establishment pursuant to section 21109(b) of 10GCA, Chapter 21.

☒ NOTICE OF CLOSURE

57/0
(Demerit/Grade Points)

Once you have corrected all violations cited on your establishment's inspection report, you must provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. Unlike an establishment who has received a letter of warning, an establishment shall remain closed unless a written request for re-inspection is made. Under 10 GCA Ch. 21 §21109(b), suspension without prior hearing may be imposed until the violation is corrected. You may also request a hearing to the Division of Environmental Health within five (5) calendar days of the date of this notice. When a hearing is requested following a suspension without prior hearing, it shall be discretionary with the Director as to whether the suspension shall be continued pending the hearing.

We look forward to working closely with you as partners in promoting health and sanitary practices on Guam. If you need further assistance, you can reach us at 735-7221 or (fax) 734-5556. Si Yu'us Ma'ase.

Sincerely,

For James W. Gillan
Director

Issued By:

E. Lujan
Name of EPHO

Received By:

Establishment Representative